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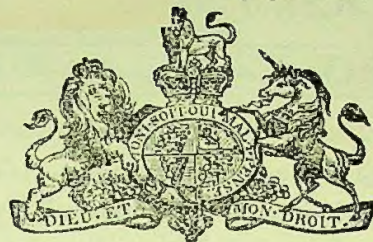
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Fermentation

RECORDED



A.D. 1798 . . . . . N° 2245.

## Utensils and Apparatus for Brewing, &c.

### SHANNON'S SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, RICHARD SHANNON, of Charlotte Street, in the Parish of Saint Pancras, in the County of Middlesex, Doctor of Physic, send greeting.

WHEREAS His most Excellent Majesty King George the Third did, by  
 5 His Letters Patent under the Great Seal of Great Britain, bearing date at Westminster, the Nineteenth day of June, in the thirty-eighth year of His reign, give and grant unto me, the said Richard Shannon, jointly with ROBERT BURNETT, of Vauxhall, in the County of Surrey, Vinegar Maker, His especial licence that we, the said Richard Shannon and Robert Burnett,  
 10 during the term of years therein mentioned, should and lawfully might use, exercise, and vend, within England, Wales, and the Town of Berwick-upon-Tweed, and also in all His Majesty's Colonies and Plantations abroad, my Discovery of "A PRINCIPLE AND INVENTION OF A METHOD OF IMPROVING THE PROCESS OF FERMENTATION, BY WHICH PORTER, BEER, ALE, MALT, AND MOLASSES  
 15 WASH, WINE, CYDER, AND ALL OTHER SACCHARINE AND FERMENTABLE FLUIDS, MAY BE CONDUCTED WITH CERTAINTY AND SUCCESS THROUGH THE VINOUS PROCESS OF FERMENTATION IN MILD, WARM, HOT, AND COLD WEATHER, WITHOUT BEING MATERIALLY INJURED, AS HERETOFORE, BY THE DIFFERENT CHANGES OF THE ATMOSPHERE; AND SUBSEQUENTLY THROUGH THE ACETOUS PROCESS OF FERMENTATION, WHEN ANY OF  
 20 THEM ARE INTENDED FOR VINEGAR, WITH NATURAL OR ARTIFICIAL HEAT, JOINTLY OR SEPARATELY, IMPROVING THE FLAVOR, STRENGTH, AND QUALITY IN BOTH, AND ATTENDED WITH GREAT DISPATCH IN THE ACETOUS PROCESS OF FERMENTATION, BOTH IN THE FIELD AND IN THE STOVE CHAMBER, WITH A NEW IMPROVEMENT IN THE BREWING UTENSILS, AND A SUITABLE PNEUMATIC APPARATUS WHICH FACILITATES THE  
 25 PROCESS IN EACH KIND OF FERMENTATION, CORRESPONDENT TO THESE INTENTIONS;" in



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which said Letters Patent there is contained a proviso obliging me, the said Richard Shannon, by an instrument in writing under my hand and seal, to cause a particular description of the nature of my said Invention, and in what manner the same is to be performed, to be inrolled in His Majesty's High Court of Chancery within six calendar months after the date of the said recited Letters Patent, as in and by the same (relation being thereunto had) may more fully and at large appear. 5

NOW KNOW YE, that in compliance with the said proviso, I, the said Richard Shannon, do hereby declare that my said discovery and application of a new Principle and Invention of a Method of Improving the Process of 10 Fermentation, by which Porter, Beer, Ale, Malt, and Molasses Wash, Wine, Cyder, and all other Saccharine and Fermentable Fluids, may be Conducted with Certainty through the Vinous Process of Fermentation in Mild, Warm, Hot, and Cold Weather, without being Materially Injured, as heretofore, by the Different Changes of the Atmosphere, and consequently through the Acetous 15 Process of Fermentation, when any of them are Intended for Vinegar, with Natural or Artificial Heat, Jointly or Separately, Improving the Flavor, Quality, and Strength in both, and attended with great Dispatch in the Acetous Process of Fermentation, both in the Field and in the Stove Chamber, with a new Improvement in the Brewing Utensils, and a suitable 20 Pneumatic Apparatus that Facilitates the Process in each Kind of Fermentation, correspondent to these Intentions, are faithfully described by me, the said Richard Shannon, as follows:—

The worts extracted from the grist, of a proper length, with liquors (or water) turned over at a suitable heat. The standing of the taps, after each 25 mashing, is to be regulated by the nature and composition of the grist; the whole of the worts extracted and cooled in the usual manner, or by the means by me proposed to the temperature of the atmosphere, or to any temperature required by means of my apparatus, and committed to fermentation with a due proportion of good sound yeast, or any other convenient substitute for 30 yeast, in a gyle tun, fermenting bach, working tun, square, &c., sufficiently capacious and of the following description:—In the brewery, when the worts extracted are intended for the brewing beer, ale, porter, &c., a close gyle tun, &c. is indispensibly necessary for confining and compressing the gas extricated from the fermenting fluid, and for the saving and applying it, as 35 hereafter described. Gyle tuns, &c. intended to embrace the whole of the advantages derivable from these improvements, in addition to being close and air tight, should be fitted up with an attemperator to regulate the necessary degree of heat wanted, to uniformly preserve the temperature of the ferment-



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Such are the means by me employed to counteract the influence the changes of the atmosphere hitherto had on all fermenting and fermented fluids; which most effectually obviates the injury arising out of that influence on porter, ale, beer, &c., in cooling, fermenting, cleansing, starting, and  
 5 attemperating, and at the same time improving their flavour and quality, and increases their strength and preservation; bringing forward, backing, or staling; recovering when flat, restoring when sour, brightening when gray, fining when foul, &c.; in all which intentions the pneumatic apparatus, and the different gasses procurable thereby, materially assist, and eventually produce, spirit  
 10 and spirituousity, the one being real, and the other apparent strength, and both exhilating and wholesome. And on the worts, malt, and molasses wash of the distillers, in condensing, cooling, fermenting, rousing, attemperating, increasing the purity, strength, flavor, and quality of the wash, low wines, and spirits; and also on the worts, gyle wine, acidifying fluid, fabric, store, and  
 15 prime store vinegars of the vinegar maker, improving the flavour, quality, and strength; in cooling, fermenting, cleansing, souring, attemperating, and in every stage of the process; and also in the preparation of wines, sweets, cyder, mead, metheglin, and all other fermentable fluids whatever, improving their flavour, quality, and strength, in the most safe, certain, and effectual manner;  
 20 promoting dispatch, saving expence, and expediting the process in each operation of the brewer, distiller, vinegar, wine, and cyder maker.

In witness whereof, I, the said Richard Shannon, have hereunto set my hand and seal, this Nineteenth day of December, in the year of our Lord One thousand seven hundred and ninety-eight.

25

R. SHANNON. (L.S.)

AND BE IT REMEMBERED, that on the same Nineteenth day of December, in the year above mentioned, the aforesaid Richard Shannon came  
 before our Lord the King in His Chancery, and acknowledged the Specification aforesaid, and all and every thing therein contained, in form above  
 30 written. And also the Specification aforesaid was stamped according to the tenor of the Statute in that case made and provided.

T. WALKER.

Inrolled the same Nineteenth day of December, in the year above written.

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